



Brunch Menu

Anthony Pitillo, Executive Chef

Angelo Pitillo, Co-Founder

Miguel Vazquez, Manager

Main Dishes

Campanian Omelet – filled with fresh imported Italian buffalo mozzarella cheese, tomatoes, and Hawaiian sweet basil, served with fresh fruit and homestyle potatoes or cheesy polenta – 9.95

Greek Omelet – filled with sautéed spinach, mushrooms, imported Greek sheep’s-milk feta cheese, and fresh oregano, served with fresh fruit and homestyle potatoes or cheesy polenta – 8.95

Frittata Rustica – fresh eggs, all-natural pancetta, potatoes, and sweet onions, baked together in an individual casserole, topped with Grana Padano cheese – 8.95

Frittata di Funghi – fresh eggs, crimini mushrooms, sweet onions, and garlic, baked together in an individual casserole, topped with Fontina cheese – 8.95

Frittata di Mare – fresh eggs, Gulf shrimp, diver scallops, sweet onions, Roma tomatoes, and fresh dill, baked together in an individual casserole, topped with melted Gruyere cheese – 13.95

Saucisse Fumée – grilled French smoked sausage served with scrambled eggs, sliced Roma tomatoes, and homestyle potatoes or cheesy polenta – 7.95

Tortilla Española – traditional Spanish open-faced omelet with imported Spanish chorizo sausage, piquillo peppers, fried potatoes, onions, and garlic, topped with melted Manchego cheese – 8.95 (*spicy upon request*)

Imported Serrano Ham ‘Benedict’ – poached eggs on ciabatta toast, topped with Hollandaise sauce and piquillo peppers, served with flash-grilled Serrano ham slices – 8.95

Uova d’Antonio – ciabatta toast topped with poached eggs and creamed spinach, served with in-house rum-cured salmon and diced fresh Roma tomatoes – 8.95

French-French Toast – Nana’s recipe – made with thick-cut Tuscan bread, dusted with powdered sugar and cinnamon, served with fresh fruit and pure maple syrup – 7.95 (*1/2-order – \$4.95; add your choice of pancetta or smoked sausage – 3.95*)

Beignets de Crabe ‘Benedict’ – two of our signature lump crabcakes topped with poached eggs, Hollandaise sauce, and diced Roma tomatoes, served with homestyle potatoes – 15.95

Salmon and Eggs – chunks of fresh salmon sautéed with scrambled eggs, onions, and herbs, served with sliced Roma tomatoes and homestyle potatoes or cheesy polenta – 8.95

Beignet de Crabe – Chef Anthony’s signature, six-ounce lump crabcake served with an insalata mista and Lily’s aioli – 14.95

Greek Lamb and Eggs – fresh Australian lamb tenderloin, marinated and chargrilled, served with scrambled eggs, sliced tomatoes and homestyle potatoes or cheesy polenta – 13.95

Charbroiled Salmon Steak – garnished with mango dried-sour-cherry salsa, served with homestyle potatoes – 17.95 (*½ order – 11.95*)

Eye-Openers

Cappucino	2.95
Caffe Latte	3.50
Caffe Mocha	4.00
Parisian Coffee	6.00
Monastery Coffee	6.00
Espresso	single – 1.95 double – 2.50

Mimosa	6.00
Bloody Mary	7.00
Fresh Orange Juice	2.50
Panna (small only)	2.50
Pellegrino	sm – 2.50 lg – 5.00
Di Conegliano Prosecco	gls 7.75 btl 29.00

*** See Reverse for Soups, Salads, and Sandwiches ***



Brunch Menu

Anthony Pitillo, Chef/Owner

Angelo Pitillo, Co-Founder

Miguel Vazquez, Manager

Soup, Salads, and Sandwiches

Salad Niçoise – grilled fresh yellowfin tuna atop a medley of fresh vegetables, field greens, potatoes, and Niçoise olives, tossed in balsamic vinaigrette, with boiled eggs and Roma tomatoes, anchovies upon request – 15.95

Insalata alla Griglia – grilled Gulf shrimp and a grilled whole-romaine heart, dressed with a caper and roasted-red-pepper salsa, Montrachet goat cheese, and fresh oregano – 10.95

Salmon Cæsar Salad – fresh salmon fillet, poached in court-bouillon, served atop fresh romaine hearts tossed in Cæsar dressing, garnished with puff-pastry croutons and shredded Grana Padano cheese – 9.95

Mediterranean Grilled-Cheese Sandwich – a blend of Fontina and Grana Padano cheeses, roasted tomatoes, grilled onions, and sliced almonds, served with insalata mista and a cup of soup – 8.49

Gyros Sandwich – lamb tenderloin, marinated Greek-style, chargrilled, served on warm pita bread with lettuce, tomato, and sweet onion, with feta-dill sauce and homestyle potatoes – 12.95

Fresh Salmon Burger – fresh salmon patty, panko-breaded and pan-fried, on a toasted bun with a side of feta-dill sauce, served with insalata mista and a cup of soup – 11.95

Hickory-Smoked Turkey – piled high on grilled Tuscan bread with Italian Fontina cheese, served with apple-cranberry sauce and French fries – 8.95

The ‘PLP’– Pancetta, Lattuga, e Pomodoro – an Italian version of the BLT – crisped pancetta, lettuce and tomato on a toasted ciabatta roll with a side of aioli, served with insalata mista and a cup of soup – 9.95

Lily’s Orange-Blossom Salad – roasted fresh beets served with wild baby arugula tossed in an orange-blossom vinaigrette, garnished with crumbled Gorgonzola cheese and candied walnuts – 8.95

Insalata Mista – mixed baby field greens tossed in balsamic vinaigrette, garnished with Roma tomatoes and puff-pastry croutons – 4.95

Cæsar Salad – garnished with puff-pastry croutons and shredded Grana Padano Cheese – 4.95

Tomato-Dill Soup – cup – 3.75 bowl – 4.95

Soup du Jour – cup – 3.75 bowl – 4.95

Sides

French Fries, Homestyle Potatoes,
Fresh Fruit, Cheesy Polenta, Any Cheese...\$2.50
Asparagus.....\$3.95

Serrano Ham, Sausage, Pancetta,
House-Cured Salmon, Grilled

One Scrambled or Poached Egg,
Hollandaise Sauce.....\$2.00 Additional Sweet Bread Basket.....
\$3.50

*** See Reverse for Main Dishes ***

18% Gratuity May Be Added to Parties of Six or More – We’re Sorry; We Cannot Split Checks for parties of 5 or more

*As a Courtesy to Other Guests, Please **Turn Off** Your Cell Phone Ringer*

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